GROWING INTO SUCCESS

When O'Jinae Welch moved into her residence hall freshman year, she decided to take advantage of opportunities in college to "go outside my comfort zone." Not active in high school, O'Jinae could not have predicted serving as President of the Residential Community Student Association (RCSA), one of the largest student groups on campus, or addressing the UW Board of Regents.

The business major says she developed leadership and related skills by becoming involved in residential-community governing bodies where she got hands-on experience on how to orchestrate a meeting, delegate, and see the big picture. O'Jinae remembers, "I learned it was okay to ask for help, and you don't have to know everything."

Friends and an advisor urged O'Jinae to serve as RCSA president, another opportunity to push the comfort zone. For O'Jinae, the highlight of the year was the activation of the Student Budget Advisory Committee. The year culminated in O'Jinae and fellow student Bo Goodrich reporting to the UW Board of Regents about the committee's progress.

This past August, the new graduate (B.A., finance and marketing) began a three-year Finance Rotational Program at Nordstrom.

"With every leadership opportunity I took, I learned more about myself and also how to work with people," said O'Jinae. "It requires a level of confidence as well, and so being comfortable in my own leadership style will make me more successful in whatever setting I am in."

2013 Freshman Year
Director, McCarty Hall Council
Living Learning Community: Business
Association of Black Business Students (ABBS)
National Association of Black Accountants (NABA)

2014—15 Sophomore Year
Business classes
Delta Sigma Pi,
professional business fraternity

2015—16 Junior Year
Director of Outreach,
Residential Community Student Association (RCSA)
Secret Shopper for UW Dining
Learning Resource Center Office Assistant

2016—17 Senior Year
RCSA President
Student Budget Advisory
Committee member

SPRING 2017
Addresses UW Board of Regents
Graduation, B.A., finance and marketing
Summer 2017: Intern with HFS ComMar
Autumn: begins Finance Rotational
Program at Nordstrom

THE POWER OF PERSEVERANCE

When Hope DeMint arrived from Tennessee her freshman year, she didn't know anyone. "It took me a little while to get into my groove," said the senior international studies and political science major. Volunteering at Rick's Café, a student-managed ice cream shop and joining her residence hall's Hall Council helped her meet people and begin to find herself at the large campus.

Encouraged by her sophomore year Resident Adviser (RA), Hope applied to be an RA for the following year. Hope was wait-listed, a disappointment. But Hope was offered a similar role as Community Leader for the Early Fall Start program. Hope's experience there got her off the waitlist and into an RA position at Hansee Hall for the academic year.

While nervous at first, Hope faced her fears and thrived in the RA role, helping students navigate the challenges of collegiate life. For her senior year, Hope will assume more responsibilities as an Assistant Resident Director, where she will help RAs thrive in their roles.

Through these stages, Hope says she has grown as a person: "I've learned so much about how to communicate with others, and about myself and my perspective of the world. I've become much more open minded. And knowing better who I am will be immeasurably helpful to me as I continue through life after college."

"I had a lot of great learning experiences that helped me to develop skills that I still use today."
Alex King, former RA, FIG Leader and IT Help Desk staff, graduated in 2010 with a B.S. in informatics with a concentration in human-computer interaction. At Google, Alex has been a part of many projects. Currently, Alex is product manager, working on out-of-box experience and setup for hardware products you might find in your home such as Chromecast, Google Home and Google Wi-Fi.

A DELICIOUS OUTCOME

Students living in Mercer Court apartments have great views from their rooms, but one view is especially striking—fellow students hoeing rows, pulling weeds and harvesting produce in the courtyard between the apartment buildings.

The urban garden at Mercer Court is just one of the partnership ventures launched over the past five years between the UW Farm and HFS. During that time, HFS has incorporated produce grown on campus by UW Farm into dishes at its signature restaurant, Cultivate, and other dining venues.

It's a delicious outcome of a relationship built upon the three values UW Farm sees guiding their side of the collaboration: end product value, spatial relationship, and financial value.

The financial value, created when HFS purchases produce from the UW Farm, is not inconsequential, explained Professor Tom Hinckley, of the College of Urban Horticulture. The funds generated by the partnership help UW Farm with their operational costs.

Hinckley added that the relationship with HFS chefs creates a great end product in that "we tell the chefs what foods are in the pipeline and they create menus that actually use those foods."

"I'm learning a lot that I didn't learn in the classroom about how the environment and public health relates and are intertwined. It's community involvement and working with a lot of different stakeholders who care about what we eat, but getting people out into the dirt is the first step."

Anna F.
Public Health Major

ENGINEERING A NEW PARTNERSHIP

What do you get when you put 3-D printers, a maker space, over 100 students interested in engineering, and five daytime hours of empty rooms in proximity? A vibrant new partnership.

The intriguing mix of opportunity attracted the attention of the UW's College of Engineering after the Area 01 Community Center opened in Maple Hall in 2015. Brian Fabien, Associate Dean for the college and a mechanical engineering professor, saw the potential for a symbiotic relationship with HFS in the new space.

"We're pushing toward more experiential learning activities, and it takes space and facilities to do that," Fabien said. "HFS has the facilities, and they also have the students, which is a great combination."

Hundreds of students now take engineering courses in Area 01. Many of them live just upstairs from the maker space in Maple Hall's Engineering Living Learning Community.

The success in Area 01 served as a catalyst for an even deeper collaboration impacting the future maker space on North Campus, called The MILL. HFS and the college are developing the MILL design and usage together, from the beginning, to maximize the effectiveness of the partnership.

"It's taken leadership on both sides to make this happen," Fabien said. "The programs we are thinking about implementing in the future will not happen if the MILL space does not exist. We just would not be thinking about them."

FROM CULTIVATION TO CUPPING

A joint venture between the UW's Nutritional Science Program and HFS' Husky Grind café brought together over 200 UW students to drink coffee, talk about coffee and learn about coffee.

The class, called *Coffee: From Cultivation to Cupping,* was a big success with the students because the partnership allowed for sensory experience and real-world interaction.

"It was a natural for HFS to reach out to me and see if doing a class was a possibility," Anne-Marie Gloster, a lecturer in the UW Nutritional Sciences Program, explained. "We totally jumped on it, and we ended up formulating the class."

"I loved that it was a hands-on class where we got to taste coffee and other foods," one student wrote in their course evaluation. "The instructor, who also runs Husky Grind, was so enthusiastic about coffee and topics, and it made me feel like he wanted the students to learn and succeed."

"Being able to partner with HFS, where you have great examples of how to do food preparation and how to do it well, is a win-win for both of us, and it's positive exposure and adds a different dimension for HFS," Gloster said.

AN INNOVATION STATION

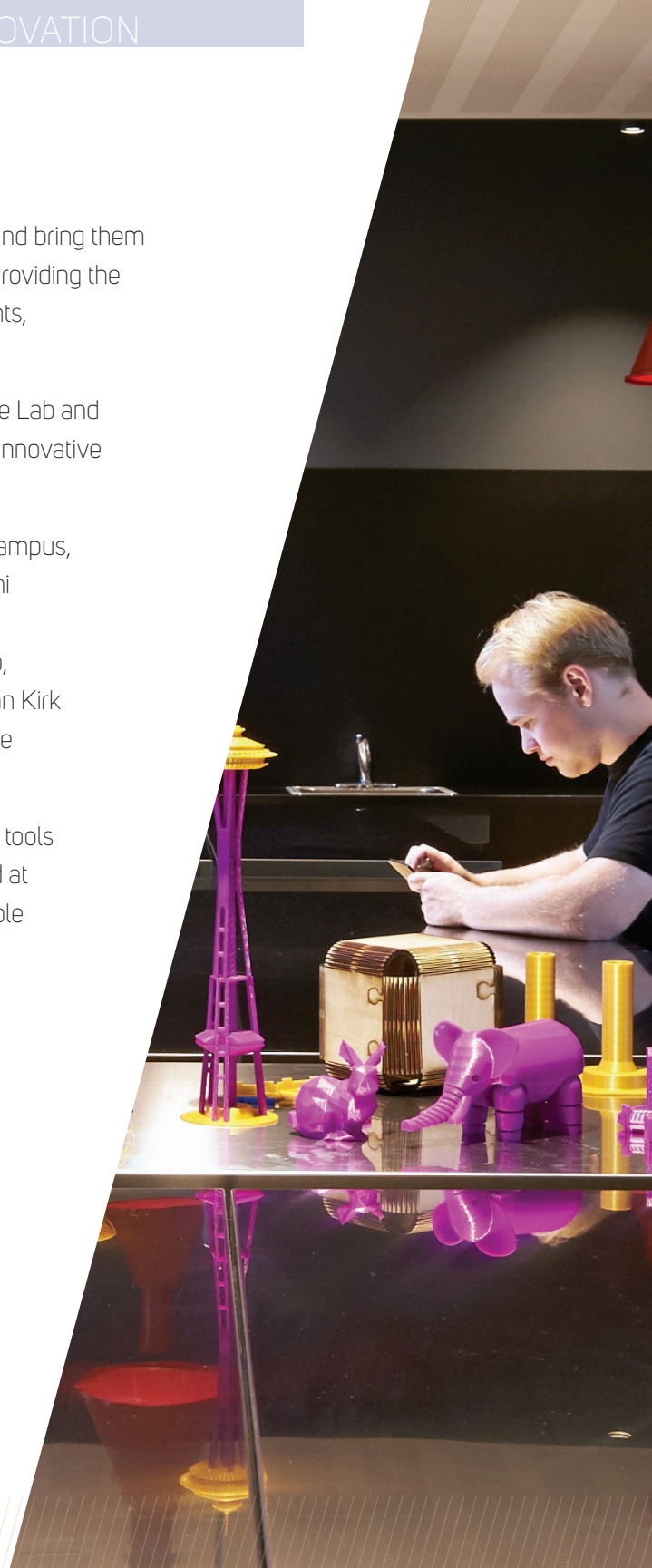
An innovation station is a place where students can take their ideas and bring them to life. This place essentially serves as a tool to foster innovation by providing the resources, and training, for creativity to flow. For UW campus residents, such a place exists. It is called Area 01.

Area 01 has three specialty spaces, Dabble Lab (maker space), Image Lab and Sound Lab, where students can collaborate and create to bring their innovative ideas to life.

Since it opened in 2015 in Maple Hall, located in the heart of West Campus, Area 01 has been heavily influenced by students. From recent alumni leading the creation of the Dabble Lab, to current students leading the push for new technology like adding Oculus VR to the Image Lab, students really drive Area 01. As Area 01 Shop Technician Derrick Van Kirk puts it,"Learning goes both ways, as staff learn from students and vice versa."

"Area 01 is not just a catalyst for innovating, rather that it provides the tools to be innovative," said Karis Kim, a senior at the UW who has worked at Area 01 since it opened. Students have created everything from flyable drones to fully functioning robotic hands in Area 01.

> "The ability to express my creativity through multiple platforms is awesome. I love being able to learn how to incorporate new technology like 3-D printing and laser cutting into my work."
>
> Sabrina B,
> Public Health Major



A BRIGHT PARTNERSHIP

Sunlight is a prevalent energy form on Earth, yet effectively harnessing it had never been done for practical purposes on the UW campus prior to 2013, when a partnership between UW Housing & Food Services (HFS) and UW Solar, a UW-student group, made it happen.

The student-driven project, supported directly by HFS, placed a 128-module, 35-kilowatt localized solar array atop Mercer Court's Building A, creating an opportunity for research and to generate 33,000 kilowatt hours of electricity to supplement power needs at the 1,000-resident, on-campus living complex.

Four years later, the partnership between HFS and UW Solar is still going strong. In summer 2016, HFS again partnered with UW Solar to install a 50-kilowatt system on Alder Hall, a 30-kilowatt system on Elm Hall and a 25-kilowatt system on Maple Hall. Funding for all of these projects came from the UW Solar students successfully tapping into the Campus Sustainability Fund (CSF).

"We knew HFS was an excellent facilitator of CSF projects in the past," said Stephanie Young, a UW graduate student who served as a project manager. "They were also an attractive option for a partner because they already had intent to look at solar."

All solar panels installed on HFS buildings utilize micro-inverter technology that allows each panel to act as a *mini power plant*. Student researchers attempt to hack the panel security exposing potential weaknesses, resulting in a true experiential learning opportunity on how to develop new power-system security methodologies.

All newly constructed campus residential buildings are designed to allow for future solar-panel installation. The ongoing partnership with UW Solar illustrates how HFS supports student learning and discovery on innovative projects, and continues to be a leader in sustainable campus housing.

HFS AND CUPS, A STORY OF INNOVATION AND SUSTAINABILITY

2007

HFS institutes compostable initiative (all silverware) for UW Dining locations across campus.

2008

HFS partners with Coca-Cola to create the first-ever compostable cold beverage cup, a first for Coca-Cola, to be used across UW Dining locations.

2014

HFS partners with Starbucks to create compostable hot beverage cups, a first for Starbucks for UW Dining's 'We Proudly Serve' locations.

2015

HFS partners with Cell-O-Core and Pactiv to create compostable green straws for Starbucks, a first for Starbucks for UW Starbucks locations.

2017

HFS, with support from Coca-Cola, institutes a reusable cup program for new and returning residents to reduce compostable cups use.

HFS and the UW Sustainability Office partner with Cupanion to introduce reusable cup rewards program.

2018 & Beyond

HFS continues to explore new and innovative ways to reduce waste and negative impact on the environment.